

CPC**COOPERATIVE PATENT CLASSIFICATION****A23C**

DAIRY PRODUCTS, e.g. MILK, BUTTER, CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING THEREOF (obtaining protein compositions for foodstuffs, {e.g. from milk}, [A23J 1/00](#); preparation of peptides, e.g. of proteins, in general [C07K 1/00](#))

NOTE

This subclass covers:

- the chemical aspects of making dairy products
- the apparatus used for performing techniques provided for therein, e.g. for concentration, evaporation, drying, preservation, or sterilisation, unless such apparatus is specifically provided for in another subclass, e.g. [A01J](#) for treatment of milk or cream for manufacture of butter or cheese.

General dairy technology**A23C 1/00**

Concentration, evaporation or drying (products obtained thereby [A23C 9/00](#); making butter powder [A23C 15/14](#), cheese powder [A23C 19/086](#); evaporating in general [B01D 1/00](#))

A23C 1/01

- . Drying in thin layers

A23C 1/03

- . . on drums or rollers

A23C 1/04

- . by spraying into a gas stream

A23C 1/045

- . . {by simultaneously or separately spraying of two different liquid products other than water or steam; by separate addition of additives other than milk products or lactose in the spray-dryer}

A23C 1/05

- . . combined with agglomeration {granulation or coating}

A23C 1/06

- . Concentration by freezing out the water

A23C 1/08

- . . Freeze-drying

A23C 1/10

- . Foam drying ([A23C 1/04](#), [A23C 1/08](#) take precedence)

A23C 1/12

- . Concentration by evaporation

A23C 1/14

- . combined with other treatment ([A23C 3/00](#), [A23C 9/00](#) take precedence)

A23C 1/16

- . . using additives

A23C 3/00

Preservation of milk or milk preparations (of cream [A23C 13/08](#); of butter [A23C 15/18](#); of cheese [A23C 19/097](#))

- A23C 3/005 . {Storing or packaging in a vacuum or in inert or sterile gaseous atmosphere (impregnation with inert gases [A23C 9/1524](#))}
- A23C 3/02 . by heating ([A23C 3/07](#) takes precedence)
- A23C 3/023 .. in packages
- A23C 3/027 ... progressively transported through the apparatus
- A23C 3/03 .. the materials being loose unpacked
- A23C 3/031 ... {Apparatus through which the material is transported non progressively; Temperature-maintaining holding tanks or vats with discontinuous filling or discharge}
- A23C 3/033 ... and progressively transported through the apparatus
- A23C 3/0332 {in contact with multiple heating plates}
- A23C 3/0335 {the milk being heated by electrical or mechanical means, e.g. by friction}
- A23C 3/0337 {the milk flowing through with indirect heat exchange, containing rotating elements, e.g. for improving the heat exchange}
- A23C 3/037 in direct contact with the heating medium, e.g. steam
- A23C 3/0375 {by pulverisation of the milk, including free falling film}
- A23C 3/04 . by freezing or cooling
- A23C 3/045 .. {Freezing in loose unpacked form}
- A23C 3/05 .. in packages
- A23C 3/055 ... {Freezing in packages}
- A23C 3/07 . by irradiation, e.g. by microwaves; {by sonic or ultrasonic waves}
- A23C 3/073 .. {by sonic or ultrasonic waves}
- A23C 3/076 .. {by ultraviolet or infrared radiation}
- A23C 3/08 . by addition of preservatives (addition of micro-organisms or enzymes [A23C 9/12](#), of other substances [A23C 9/152](#))
- A23C 3/085 .. {Inorganic compounds, e.g. lactoperoxidase - H₂O₂ systems}

A23C 7/00**Other dairy technology**

- A23C 7/02 . Chemical cleaning of dairy apparatus (cleaning in general [B08B](#), e.g. [B08B 3/08](#)); Use of sterilisation methods therefor (sterilisation methods per se [A61L](#))
- A23C 7/04 . Removing unwanted substances {other than lactose or milk proteins} from milk (by filtering [A01J 9/02](#), [A01J 11/06](#))
- A23C 7/043 .. {using chemicals in liquid or solid state, e.g. flocculating, adsorbing or extracting agents ([A23C 9/146](#) and [A23C 9/148](#) take precedence)}
- A23C 7/046 .. {by centrifugation without using chemicals, e.g. bactofugation; re-use of bactofugate}

Dairy products; Processes specially adapted therefor

- A23C 9/00** **Milk preparations; Milk powder or milk powder preparations** ([21/06](#) takes precedence; preservation [A23C 3/00](#); chocolate milk [A23G 1/00](#); ice-cream, mixtures for preparation of ice-cream [A23G 9/00](#); puddings, dry powder puddings [A23L 1/187](#))
- [A23C 9/005](#) . {Condensed milk; Sugared condensed milk ([A23C 1/06](#) and [A23C 1/12](#) take precedence)}
- [A23C 9/12](#) . Fermented milk preparations; Treatment using micro-organisms or enzymes ([whey preparations A23C 21/00](#))
- [A23C 9/1203](#) . . {Addition of, or treatment with, enzymes or micro-organisms other than lactobacteriaceae}
- [A23C 9/1206](#) . . . {Lactose hydrolysing enzymes, e.g. lactase, beta-galactosidase}
- [A23C 9/1209](#) . . . {Proteolytic or milk coagulating enzymes, e.g. trypsin}
- [A23C 9/1213](#) . . . {Oxidation or reduction enzymes, e.g. peroxidase, catalase, dehydrogenase}
- [A23C 9/1216](#) . . . {Other enzymes}
- [A23C 9/122](#) . . {Apparatus for preparing or treating fermented milk products}
- [A23C 9/1223](#) . . . {for making stirred yoghurt; Apparatus with agitating or stirring means; Continuous bulk fermentation, heating or cooling, i.e. continuous inlet and outlet flow of yoghurt}
- [A23C 9/1226](#) . . . {for making set yoghurt in containers without stirring, agitation or transport of the yoghurt or the containers during incubation, heating or cooling; Domestic yoghurt apparatus without agitating means}
- [A23C 9/123](#) . . using only micro-organisms of the genus lactobacteriaceae; Yoghurt ([A23C 9/13](#) takes precedence)
- [A23C 9/1232](#) . . . {in powdered, granulated or dried solid form}
- [A23C 9/1234](#) . . . {characterised by using a Lactobacillus sp. other than Lactobacillus Bulgaricus, including Bifidobacterium sp.}
- [A23C 9/1236](#) . . . {using Leuconostoc, Pediococcus or Streptococcus sp. other than Streptococcus Thermophilus; Artificial sour buttermilk in general ([A23C 9/1234](#) and [A23C 17/02](#) take precedence)}
- [A23C 9/1238](#) . . . {using specific L. bulgaricus or S. thermophilus micro-organisms; using entrapped or encapsulated yoghurt bacteria; Physical or chemical treatment of L. bulgaricus or S. thermophilus cultures; Fermentation only with L. bulgaricus or only with S. thermophilus}
- [A23C 9/127](#) . . using micro-organisms of the genus lactobacteriaceae and other micro-organisms or enzymes e.g. kefir, koumiss ([A23C 9/13](#) takes precedence)
- [A23C 9/1275](#) . . . {using only lactobacteriaceae for fermentation in combination with enzyme treatment of the milk product; using enzyme treated milk products for fermentation with lactobacteriaceae}
- [A23C 9/13](#) . . using additives
- [A23C 9/1307](#) . . . {Milk products or derivatives; Fruit or vegetable juices; Sugars, sugar alcohols, sweeteners; Oligosaccharides; Organic acids or salts thereof or acidifying agents; Flavours, dyes or pigments; Inert or aerosol gases; Carbonation methods}
- [A23C 9/1315](#) . . . {Non-milk proteins or fats; Seeds, pulses, cereals or soja; Fatty acids, phospholipids, mono- or diglycerides or derivatives therefrom; Egg products}
- [A23C 9/1322](#) . . . {Inorganic compounds; Minerals, including organic salts thereof, oligo-elements; Amino-acids, peptides, protein-hydrolysates or derivatives; Nucleic acids or derivatives; Yeast extract or autolysate; Vitamins; Antibiotics; Bacteriocins}

- A23C 9/133 . . . Fruit or vegetables
 - A23C 9/137 . . . Thickening substances
 - A23C 9/14 . in which the chemical composition of the milk is modified by non-chemical treatment
- NOTE**
- [B01D 15/08](#) insofar as subject matter of general interest relating to chromatography is concerned]
- A23C 9/142 . . by dialysis, reverse osmosis or ultrafiltration ([A23C 9/144](#) takes precedence)
 - A23C 9/1422 . . . {by ultrafiltration, microfiltration or diafiltration of milk, e.g. for separating protein and lactose; Treatment of the UF permeate}
 - A23C 9/1425 . . . {by ultrafiltration, microfiltration or diafiltration of whey, e.g. treatment of the UF permeate}
 - A23C 9/1427 . . . {by dialysis, reverse osmosis or hyperfiltration, e.g. for concentrating or desalting}
 - A23C 9/144 . . by electrical means, e.g. electrodialysis
 - A23C 9/146 . . by ion-exchange
 - A23C 9/1465 . . . {Chromatographic separation of protein or lactose fraction; Adsorption of protein or lactose fraction followed by elution}
 - A23C 9/148 . . by molecular sieve or gel filtration {or chromatographic treatment ([A23C 9/1465](#) takes precedence)}
 - A23C 9/15 . Reconstituted or recombined milk products containing neither non-milk fat nor non-milk proteins (containing thickening substances [A23C 9/154](#); mixtures of whey, with milk products or milk components [A23C 21/06](#))
 - A23C 9/1504 . . {Spreads, semi-solid products}
 - A23C 9/1508 . . {Dissolving or reconstituting milk powder; Reconstitution of milk concentrate with water; Standardisation of fat content of milk}
 - A23C 9/1512 . . {containing isolated milk or whey proteins, caseinates or cheese; Enrichment of milk products with milk proteins in isolated or concentrated form, e.g. ultrafiltration retentate}
 - A23C 9/1516 . . {Enrichment or recombination of milk (excepted whey) with milk fat, cream of butter without using isolated or concentrated milk proteins}
 - A23C 9/152 . containing additives (fermented milk preparations containing additives [A23C 9/13](#))
 - A23C 9/1522 . . {Inorganic additives, e.g. minerals, trace elements; Chlorination or fluoridation of milk; Organic salts or complexes of metals other than natrium or kalium; Calcium enrichment of milk}
 - A23C 9/1524 . . {Inert gases, noble gases, oxygen, aerosol gases; Processes for foaming}
 - A23C 9/1526 . . {Amino acids; Peptides; Protein hydrolysates; Nucleic acids; Derivatives thereof}
 - A23C 9/1528 . . { Fatty acids; Mono- or diglycerides; Petroleum jelly; Paraffine; Phospholipids; Derivatives thereof}
 - A23C 9/154 . . containing thickening substances, eggs or cereal preparations; Milk gels
 - A23C 9/1542 . . . {Acidified milk products containing thickening agents or acidified milk gels, e.g. acidified by fruit juices (fermentation [A23C 9/12](#))}
 - A23C 9/1544 . . . {Non-acidified gels, e.g. custards, creams, desserts, puddings, shakes or foams, containing eggs or thickening or gelling agents other than sugar; Milk products containing natural or microbial polysaccharides, e.g. cellulose or

- cellulose derivatives; Milk products containing nutrient fibres}
- A23C 9/1546 {in powdered, granulated or dried solid form}
- A23C 9/1548 . . . {Non-dried milk gels, creams or semi-solid products obtained by heating milk with a sugar without using gums, e.g. milk jam}
- A23C 9/156 . . Flavoured milk preparations; {Addition of fruits, vegetables, sugars, sugar alcohols, sweeteners} ([A23C 9/154](#) takes precedence)
- A23C 9/1565 . . . {Acidified milk products, e.g. milk flavoured with fruit juices ([A23C 9/1542](#) takes precedence; fermentation [A23C 9/12](#))}
- A23C 9/158 . . containing vitamins or antibiotics
- A23C 9/1585 . . . {Antibiotics; Bacteriocins; Fungicides from micro-organisms}
- A23C 9/16 . Agglomerating or granulating milk powder; Making instant milk powder; Products obtained thereby ([A23C 1/05](#), [A23C 9/18](#) take precedence)
- A23C 9/18 . Milk in dried and compressed or semi-solid form
- A23C 9/20 . Dietetic milk products not covered by groups [A23C 9/12](#) to [A23C 9/18](#)
- A23C 9/203 . . {containing bifidus-active substances, e.g. lactulose; containing oligosaccharides}
- A23C 9/206 . . {Colostrum; Human milk}
- A23C 11/00** **Milk substitutes, e.g. coffee whitener compositions** (cheese substitutes [A23C 20/00](#); butter substitutes [A23D](#); cream substitutes [A23L 1/19](#))
- A23C 11/02 . containing at least one non-milk component as source of fats or proteins ([A23C 19/055](#), [A23C 21/04](#) take precedence)
- A23C 11/04 . . containing non-milk fats but no non-milk proteins ([A23C 11/08](#), [A23C 11/10](#) take precedence)
- A23C 11/045 . . . {obtained by mixing the non-fat components in powdered form with the fats or by dry mixing of the components}
- A23C 11/06 . . containing non-milk proteins ([A23C 11/08](#), [A23C 11/10](#) take precedence)
- A23C 11/065 . . . {Microbial proteins, inactivated yeast or animal proteins}
- A23C 11/08 . . containing caseinates but no other milk proteins nor milk fats
- A23C 11/10 . . containing or not lactose but no other milk components as source of fats, carbohydrates or proteins, e.g. soy milk
- A23C 11/103 . . . {containing only proteins from pulses, oilseeds or nuts, e.g. soy or nut milk}
- A23C 11/106 {Addition of, or treatment with, micro-organisms ([A23C 20/025](#) and [A23L 1/2118](#) take precedence)}
- A23C 13/00** **Cream; Cream preparations; Making thereof** (coffee whitener compositions [A23C 11/00](#); cream substitutes [A23L 1/19](#))
- A23C 13/08 . Preservation
- A23C 13/085 . . {Freezing; Subsequent melting}
- A23C 13/10 . . by addition of preservatives ([A23C 13/14](#), [A23C 13/16](#) take precedence)
- A23C 13/12 . Cream preparations ([ice-cream A23G 9/00](#))
- A23C 13/125 . . {in powdered, granulated or solid form}

- A23C 13/14 . . . containing milk products or {non-fat} milk components
- A23C 13/16 . . . containing, or treated with, micro-organisms, enzymes, or antibiotics; Sour cream
- A23C 13/165 . . . {Making sour cream by chemical or physical means only}

- A23C 15/00** **Butter; Butter preparations; Making thereof** (butter substitutes [A23D](#))
 - A23C 15/02 . Making thereof
 - A23C 15/04 . . from butter oil or anhydrous butter
 - A23C 15/06 . . Treating cream {or milk} prior to phase inversion
 - A23C 15/065 . . . {Addition of a treatment with micro-organisms or enzymes; Addition of cultured milk products}

 - A23C 15/12 . Butter preparations
 - A23C 15/123 . . {Addition of micro-organisms or cultured milk products; Addition of enzymes; Addition of starter cultures other than destillates}
 - A23C 15/126 . . {Butter containing a minority of vegetable oils; Enrichment of butter with fatty acids}
 - A23C 15/14 . . Butter powder; Butter oil, i.e. melted butter, e.g. ghee; {Anhydrous butter}
 - A23C 15/145 . . . {Removal of steroids, e.g. cholesterol or free acids; Fractionation of anhydrous milkfat by extraction with solvents other than solvent crystallisation or with supercritical gases or by distillation}

 - A23C 15/16 . . Butter having reduced fat content
 - A23C 15/165 . . . {prepared by addition of microorganisms; Cultured spreads}

 - A23C 15/18 . Preservation
 - A23C 15/20 . . by addition of preservatives {or antioxidants}

- A23C 17/00** **Buttermilk; Buttermilk preparations** ([A23C 9/14](#) takes precedence; preservation [A23C 3/00](#))
 - A23C 17/02 . containing, or treated with, micro-organisms or enzymes

- A23C 19/00** **Cheese; Cheese preparations; Making thereof** (cheese substitutes [A23C 20/00](#); casein [A23J 1/20](#))
 - A23C 19/02 . Making cheese curd
 - A23C 19/024 . . using continuous procedure
 - A23C 19/0245 . . . {with immobilized enzymes or micro-organisms}
 - A23C 19/028 . . without substantial whey separation from coagulated milk
 - A23C 19/0285 . . . {by dialysis or ultrafiltration}
 - A23C 19/032 . . characterised by the use of specific micro-organisms, or enzymes of microbial origin
 - A23C 19/0321 . . . {Propionic acid bacteria}
 - A23C 19/0323 . . . {using only lactic acid bacteria, e.g. *Pediococcus* and *Leuconostoc* species; *Bifidobacteria*; Microbial starters in general (using moulds [A23C 19/0682](#))}
 - A23C 19/0325 . . . {using yeasts, alone or in combination with lactic acid bacteria or with fungi, without using other bacteria}

- A23C 19/0326 . . . {Rennet produced by fermentation e.g. microbial rennet; Rennet produced by genetic engineering}
- A23C 19/0328 . . . {Enzymes other than milk clotting enzymes, e.g. lipase, beta-galactosidase}
- A23C 19/04 . . characterised by the use of specific enzymes of vegetable or animal origin ([A23C 19/032](#) takes precedence)
- A23C 19/041 . . . {Proteolytic or milk clotting enzymes from plants or vegetables, e.g. papain, ficin, bromelain}
- A23C 19/043 . . . {Enzymes other than proteolytic enzymes or milk clotting enzymes, e.g. lipase, lysosyme}
- A23C 19/045 . . Coagulation of milk without rennet or rennet substitutes {followed by whey separation}
- A23C 19/0455 . . . {Coagulation by direct acidification without fermentation of the milk, e.g. by chemical or physical means}
- A23C 19/05 . . Treating milk before coagulation; Separating whey from curd ([19/097](#), [A23C 19/045](#) take precedence)
- A23C 19/051 . . . {Acidifying by combination of acid fermentation and of chemical or physical means}
- A23C 19/052 . . . {Acidifying only by chemical or physical means}
- A23C 19/053 . . . {Enrichment of milk with whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk}
- A23C 19/054 . . . {using additives other than acidifying agents, NaCl, CaCl₂, dairy products, proteins, fats, enzymes or micro-organisms}
- A23C 19/055 . . Addition of non-milk fats or non-milk proteins, {polyol fatty acid polyesters or mineral oils}

- A23C 19/06 . . Treating cheese curd after whey separation; Products obtained thereby ([A23C 19/097](#) takes precedence)
- A23C 19/061 . . {Addition of, or treatment with, micro-organisms ([A23C 19/0682](#) takes precedence)}
- A23C 19/062 . . . {using only lactic acid bacteria, e.g. pediococcus, leconostoc or bifidus sp., or propionic acid bacteria; Treatment with non-specified acidifying bacterial cultures}
- A23C 19/063 . . {Addition of, or treatment with, enzymes or cell-free extracts of micro-organisms}
- A23C 19/064 . . Salting
- A23C 19/068 . . Particular types of cheese
- A23C 19/0682 . . . {Mould-ripened or bacterial surface ripened cheeses}
- A23C 19/0684 . . . {Soft uncured Italian cheeses, e.g. Mozzarella, Ricotta, Pasta filata cheese; Other similar stretched cheeses}
- A23C 19/0686 . . . {Cheese from whey, e.g. mysost}
- A23C 19/0688 . . . {Hard cheese or semi-hard cheese with or without eyes ([A23C 19/072](#) takes precedence)}
- A23C 19/072 . . . Cheddar type {or similar hard cheeses without eyes}
- A23C 19/076 . . . Soft unripened cheese, e.g. cottage or cream cheese
- A23C 19/0765 {Addition to the curd of additives other than acidifying agents, dairy products, proteins except gelatine, fats, enzymes, micro-organisms, NaCl, CaCl₂ or KCl; Foamed fresh cheese products}
- A23C 19/08 . . . Process cheese preparations; Making thereof, e.g. melting, emulsifying, sterilizing
- A23C 19/081 {Surface melting}

- A23C 19/082 Adding substances to the curd before or during melting; Melting salts
- A23C 19/084 Treating the curd, or adding substances thereto, after melting ([adding non-milk components A23C 19/093](#))
- A23C 19/086 . . Cheese powder; Dried cheese preparations
- A23C 19/09 . . Other cheese preparations; Mixtures of cheese with other foodstuffs ([preservation A23C 19/097](#))
- A23C 19/0904 . . . {Liquid cheese products, e.g. beverages, sauces}
- A23C 19/0908 . . . {Sliced cheese; Multilayered or stuffed cheese; Cheese loaves}
- A23C 19/0912 . . . {Fried, baked or roasted cheese products, e.g. cheese cakes; Foamed cheese products, e.g. souffl s; Expanded cheese in solid form}
- A23C 19/0917 . . . {Addition, to cheese or curd, of whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk}
- A23C 19/0921 . . . {Addition, to cheese or curd, of minerals, including organic salts thereof, trace elements, amino acids, peptides, protein hydrolysates, nucleic acids, yeast extracts or autolysate, vitamins or derivatives of these compounds}
- A23C 19/0925 . . . {Addition, to cheese or curd, of colours, synthetic flavours or artificial sweeteners, including sugar alcohols}
- A23C 19/093 . . . Addition of non-milk fats or non-milk proteins, {polyol fatty acid polyesters or mineral oils}
- A23C 19/097 . Preservation
- A23C 19/0973 . . {Pasteurisation; Sterilisation; Hot packaging}
- A23C 19/0976 . . {Freezing; Treating cheese in frozen state; Thawing of frozen cheese}
- A23C 19/10 . . Addition of preservatives {(enzymes or micro-organisms, see [A23C 19/032](#), [A23C 19/04](#), [A23C 19/061](#) and [A23C 19/063](#))}
- A23C 19/105 . . . {Inorganic compounds; Inert or noble gases; Carbon dioxide}
- A23C 19/11 . . . of antibiotics {or bacteriocins}
- A23C 19/14 . Treating cheese after having reached its definite form, e.g. ripening, smoking ([preservation A23C 19/097](#))
- A23C 19/16 . . Covering the cheese surface, e.g. with paraffin wax
- A23C 19/163 . . . {with a non-edible liquid or semi-liquid coating, e.g. wax, polymer dispersions ([in combination with an edible coating A23C 19/16](#))}
- A23C 19/166 . . . {with non-edible preformed foils, films or bandages}
- A23C 20/00 Cheese substitutes ([A23C 19/055](#), [A23C 19/093](#) take precedence)**
- A23C 20/005 . {mainly containing proteins from pulses or oilseeds, e.g. soy curd, tofu}
- A23C 20/02 . containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates
- A23C 20/025 . . {mainly containing proteins from pulses or oilseeds, e.g. soy curd, tofu}
- A23C 21/00 Whey; Whey preparations ([A23C 1/00](#), [A23C 3/00](#), [A23C 9/14](#) take precedence)**
- A23C 21/02 . containing, or treated with, micro-organisms or enzymes
- A23C 21/023 . . {Lactose hydrolysing enzymes, e.g. lactase, B-galactosidase}

A23C 21/026	. . {containing, or treated only with, lactic acid producing bacteria, bifidobacteria or propionic acid bacteria}
A23C 21/04	. containing non-milk components as source of fats or proteins
A23C 21/06	. Mixtures of whey with milk products or milk components
A23C 21/08	. containing other organic additives, e.g. vegetable or animal products
A23C 21/10	. containing inorganic additives
A23C 23/00	Other dairy products
A23C 2200/00	Special features
A23C 2210/00	Physical treatment of dairy products (not used, see subgroups)
A23C 2210/05	. Conventional drying followed by fluidised bed drying; Fluidised bed drying at the bottom of a spray-drier
A23C 2210/10	. General processes or apparatus not classified in A23C 3/0375 for direct contact of a falling film of liquid with steam
A23C 2210/15	. High pressure treatment
A23C 2210/20	. Treatment using membranes, including sterile filtration (not used, see subgroups)
A23C 2210/202	. . Treatment of milk with a membrane before or after fermentation of the milk, e.g UF of diafiltration
A23C 2210/204	. . Use of a membrane during fermentation of milk
A23C 2210/206	. . Membrane filtration of a permeate obtained by ultrafiltration, nanofiltration or microfiltration
A23C 2210/208	. . Removal of bacteria by membrane filtration; Sterile filtration of milk products
A23C 2210/25	. Separating and blending (not used, see subgroups)
A23C 2210/252	. . Separating a milk product in at least two fractions followed by treatment of at least one of the fractions and remixing at least part of the two fractions
A23C 2210/254	. . Cream is separated from milk, one of the fractions is treated and at least part of the cream is remixing with the milk
A23C 2210/256	. . Removal or separation of bacteria, or a fraction containing bacteria, by centrifugation; Bactofugation
A23C 2210/258	. . Separation or recuperation of fats or lipids from whey or whey products
A23C 2210/30	. Whipping, foaming, frothing or aerating dairy products
A23C 2210/40	. Microencapsulation; Encapsulation of particles

A23C 2220/00 Biochemical treatment (not used, see subgroups below)

- A23C 2220/10 . Enzymatic treatment (not used, see subgroups below)
- A23C 2220/102 . . Enzymatic treatment in diffusion reactors, e.g. membrane reactors, without immobilisation of the enzyme
- A23C 2220/104 . . Enzymatic treatment with immobilised enzymes
- A23C 2220/106 . . Enzymatic treatment with enzymes in microgranules or soluble matrices; Entrapment of enzymes or making enzyme aggregates for delayed solubility; Complexation of enzymes
- A23C 2220/20 . Treatment with micro-organisms (not used, see subgroups below)
- A23C 2220/202 . . Genetic engineering of microorganisms used in dairy technology
- A23C 2220/204 . . Use of bacteria which are encapsulated, entrapped or immobilised; Fermentation with these bacteria
- A23C 2220/206 . . Slime forming bacteria; Exopolysaccharide or thickener producing bacteria, ropy cultures, so-called filant strains
- A23C 2220/208 . . Fermentation of skim milk or milk and its addition in a small quantity to unfermented skim milk or milk, e.g. cheese milk; Addition of yoghurt to cheese milk

A23C 2230/00 Aspects relating to animal feed or genotype (not used, see subgroups below)

- A23C 2230/05 . Milk or milk products from transgenic animals
- A23C 2230/10 . Animal milk with modified composition due to a specific feed
- A23C 2230/15 . Animal milk with modified composition due to manipulation of the animal, e.g. animal milk comprising antibodies, selection of animals having specific genotypes

A23C 2240/00 Use or particular additives or ingredients (not used, see subgroups below)

- A23C 2240/05 . Milk products enriched with milk fat globule membrane
- A23C 2240/10 . Dairy products containing sterols or sterol derivatives
- A23C 2240/15 . Use of plant extracts, including purified and isolated derivatives thereof, as ingredient in dairy products
- A23C 2240/20 . Inert gas treatment, using e.g. noble gases or CO₂, including CO₂ liberated by chemical reaction; Carbonation of milk products

A23C 2250/00 Particular aspects related to cheese (not used, see subgroups below)

- A23C 2250/05 . Emulsifying cheese ([not used, see subgroups below](#))
- A23C 2250/052 . . Emulsifying cheese below melting or pasteurisation temperature, e.g. below about 60 degrees
- A23C 2250/054 . . Emulsifying cheese without melting or emulsifying salts, e.g. citrates or (poly-) phosphates or alkali metal (bi-) carbonates or sodium or calcium salts of organic acids
- A23C 2250/10 . Cheese characterised by a specific form
- A23C 2250/15 . Shredded non-dried cheese
- A23C 2250/20 . Compacting shredded or ground cheese other than curd or small cheese pieces without melting
- A23C 2250/25 . Cheese with fat content lower than 0.5%, including cheese from skim milk, i.e. no addition of fats
- A23C 2250/30 . Blue veined cheeses, e.g. Roquefort, Gorgonzola, Stilton
- A23C 2250/35 . Smoking of cheese or curd; Smoked cheeses; Smoking of milk components before conversion to cheese
- A23C 2250/40 . Breaded cheese products, e.g. coating with a batter mix or other adhesive material followed by breading with crumbs or other particulate coating
- A23C 2250/45 . Cheese from buttermilk
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- A23C 2260/00** **Particular aspects or types of dairy products ([not used, see subgroups below](#))**
- A23C 2260/05 . Concentrated yoghurt products, e.g. labneh, yoghurt cheese, non-dried non-frozen solid or semi-solid yoghurt products other than spreads; Strained yoghurt; Removal of whey from yoghurt
- A23C 2260/10 . Spreadable dairy products ([not used, see subgroups below](#))
- A23C 2260/102 . . Spreadable fermented dairy product; Dairy spreads prepared by fermentation or containing microorganisms; Cultured spreads; Dairy spreads containing fermented milk products
- A23C 2260/104 . . Water-continuous butterlike spreads; spreads from cream prepared without phase inversion
- A23C 2260/15 . Frozen dairy products ([not used, see subgroups below](#))
- A23C 2260/152 . . Frozen fermented milk products e.g. frozen yoghurt or yoghurt ice cream; Frozen milk products containing living microorganisms.
- A23C 2260/154 . . Frozen non-fermented milk products
- A23C 2260/20 . Dry foaming beverage creamer or whitener, e.g. gas injected or containing carbonation or foaming agents, for causing foaming when reconstituted
- A23C 2260/25 . Dairy compositions providing for tooth protective effects, e.g. anticariogenic effects

A23C 2270/00

Aspects relating to packaging (not used, see subgroups below)

A23C 2270/05

- Gelled or liquid milk product e.g. yoghurt, cottage cheese or pudding being one of the separate layers of a multilayered soft or liquid food product

A23C 2270/10

- Dairy products filled into pressurised containers with dispensing means for atomisation or foaming

A23C 2270/15

- Separate packaging or storing of foodstuffs or ingredients to be mixed prior to use or serving e.g. storing into separate compartments of a single container or into separate containers